PRODUCT DESCRIPTION SHEET

IGNIS is a registered trademark

Highest level

First level

1. Control panel
2. Cooling fan (not visible)
3. Grill heating element
4. Rear oven lamp
5. Circular heating element (not visible)
6. Fan
7. Oven door*

*Important: An optional kit consisting of a glass panel for the oven door with related assembly components is available upon request from the After-Sales Service. Using this kit reduces the oven door external temperature; it is advisable for children's safety. Code no. **4819 310 39186**.

ACCESSORIES

Wire Shelf:

Grill pan set:

CONTROL PANEL

1. Function selector knob
2. Thermostat knob
3. Thermostat indicator light (red)

Oven functions table	
Function	**Description of function**
0 **OVEN OFF**	-
LAMP	• **To switch on the oven light.**
DEFROST	• **Ideal for thawing frozen food at room temperature.** • **The food should be placed in the oven in its wrapping to prevent it from drying out.**
FAN	• **To cook (without preheating) foods that require the same cooking temperature on one or more levels (e.g.: fish, vegetables, sweets), without transferring odours from one foodstuff to the other.**
GRILL	• **Use the grill function to cook sirloin steaks, kebabs, sausages, vegetables au gratin and for making toast.** • **Preheat the oven for 3/5 min.** • **During cooking the door must remain open.** • **When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray.** • **It is advisable to turn the food during cooking.**

SWITCHING ON THE OVEN
• Turn the selector knob to the required function.
  The oven light switches on.
• Turn the thermostat knob clockwise to the required temperature. The red thermostat indicator light switches on; when the required cooking temperature is reached it will turn off.
At the end of cooking time:
• Turn the knob to **"0"**.

COOKING TABLES

FOOD	Function	Preheating	Level (from the bottom)	Temperature (°C)	Cooking time (min)
MEAT Lamb, Kid, Mutton	▦	X	2	200	100 - 110
Veal, Beef, Pork	▦	X	2	200	90 - 110
Chicken, Rabbit, Duck	▦	-	2	190	70 - 80
Turkey (3-5 kg)	▦	X	2	200	170 - 180
Goose (2 kg)	▦	X	2	200	100 - 130
FISH (1 kg) Gilt-head, Bass, Tuna, Salmon, Cod	▦	-	2	190	60 - 80
FISH (<1 kg - cutlets) Sword fish, Tuna	▦	-	2	190	50 - 60
VEGETABLES Peppers, tomatoes, roast potatoes	▦	-	2	190	50 - 60
SWEETS, PASTRIES, ETC. Raising cakes	▦	X	2	180	40 - 50
Filled pies (with cheese)	▦	-	2	180	60 - 90
Tarts	▦	X	2	180	40 - 50
Apple strudel, crèpes	▦	X	1-3	190	50 - 60
Biscuits, sponge rings, shortbread	▦	X	1-3	180	30 - 40
Choux buns, sweet sponge rolls	▦	X	1-3	180	35 - 45
Savoury pies, filled fruit pies, e.g. Pineapple, Peach	▦	X	2	190	45 - 55
Lasagna, potatoes au gratin, cannelloni, pasta timbales	▦	X	2	190	40 - 50
Bread	▦	X	1-3	210	30 - 40
Pizza	▦	X	1-3	210	20 - 30
Vol-au-vents	▦	X	1-3	200	30 - 40
Soufflés	▦	X	2	190	50 - 60

COOKING TABLE FOR GRILL FUNCTION

FOOD	Function	Preheating	Level (from the bottom)	Temperature (°C)	Cooking time (min)
Toast	▤	X	3-4	200-225	10 - 15
Sirloin steak	▤	X	3-4	200-225	30 - 40
Cutlets	▤	X	3-4	200-225	30 - 40
Sausages	▤	X	3	200-225	30 - 40
Pork chops	▤	X	3	200-225	30 - 40
Fish (cutlets)	▤	X	3	200-225	30 - 40
Chicken legs	▤	X	3	200-225	40 - 50
Kebabs	▤	X	3	200-225	40 - 50
Spare ribs	▤	X	3	200-225	40 - 50
Chicken halves	▤	X	3	200-225	40 - 50

Note: Cooking times and temperatures are approximate only.